



MARRIOTT
CHICAGO DOWNTOWN
MAGNIFICENT MILE



EVENTS MENU


meetings imagined
PEOPLE INSPIRED. MARRIOTT DELIVERED.

Chicago Marriott Downtown Magnificent Mile | 540 North Michigan Avenue, Chicago, IL 60611 | +1 312-836-0100

plated breakfast

all plated breakfasts include yogurt/granola parfait, orange juice, starbucks coffee regular and decaffeinated), artisan tazo teas

healthy farmers frittata | 46 gf

egg whites, spinach, mushrooms, leeks, goat cheese, blistered tomatoes, roasted potatoes, house made chicken sausage

classic all american breakfast | 48 gf

scrambled cage free eggs, crispy bacon, o'brien breakfast potatoes, rooftop garden herbs

eggs benedict | 49 gf

poached cage free egg, house made canadian bacon, traditional hollandaise, sautéed spinach, lyonnaise potatoes

high performance breakfast quiche | 49

local kale & goat cheese quiche, house made chicken sausage, roasted cherry tomatoes, fingerling potatoes

plated breakfast enhancements

upgrade your breakfast experience with one of these innovative additions

table display of sliced cranberry orange breakfast bread | 6

signature house made almond croissant, local raspberry preserves | 5

individual cinnamon monkey bread, bourbon caramel drizzle | 5

local prosciutto and melon | 6 gf

sliced seasonal fruit display | 4 gf

*prices per person

continental breakfasts

continental breakfast | 48

market style seasonal fresh fruit
yogurts & cottage cheese selections
variety of breakfast pastries, breakfast breads, butter, house made jam, local honey
assortment of breakfast cereals and milks
chilled fruit juices (orange, cranberry)
starbucks coffees (regular and decaffeinated)
artisan tazo teas

healthy start continental breakfast | 50

market style seasonal fresh fruit
yogurts & cottage cheese selections
hard boiled eggs, whole grain mustard
steel cut oatmeal, brown sugar, raisins, pecans, dried cherries, local honey
blueberry and bran muffins, butter, house made jam, local honey
assortment of breakfast cereals and milks
chilled fruit juices (orange, cranberry)
starbucks coffees (regular and decaffeinated)
artisan tazo teas

*prices per person

buffet breakfasts

early morning fit breakfast | 62

individual house made fruit smoothies (wild berry and kale-green apple)
market style seasonal fresh fruit
yogurts & cottage cheese selections
chia seed parfaits with coconut milk, tropical fruits
steel cut oatmeal with brown sugar, raisins, pecans, dried cherries, local honey, organic agave nectar
individual egg white frittata – tomato pico de gallo, roasted jalapeno, cheddar cheese, fire roasted salsa
house made chicken apple sausage
house smoked chilled turkey breast
local aged cheddar
hard boiled eggs, whole grain mustard
chilled fruit juices (orange, cranberry)
starbucks coffees (regular and decaffeinated)
artisan tazo teas

mag mile breakfast buffet | 60

market style seasonal fresh fruit
yogurts & cottage cheese selections
scrambled cage free eggs, fire roasted salsa, shredded cheddar cheese
hickory smoked bacon
signature house made breakfast sausage
oven roasted o'brien breakfast potatoes, rooftop herbs
variety of breakfast pastries, breakfast breads, butter, house made jam, local honey
chilled fruit juices (orange, cranberry)
starbucks coffees (regular and decaffeinated)
artisan tazo teas

gold coast breakfast buffet | 62

individual seasonal fruit salad, agave nectar, rooftop mint
individual yogurt parfaits with honey almond granola
yogurts & cottage cheese selections
steel cut oatmeal with brown sugar, raisins, pecans, dried cherries, local honey, organic agave nectar
variety of breakfast pastries, breakfast breads, butter, house made jam, local honey
farmers scrambled egg whites, spinach, leeks, cherry tomatoes, farmers cheese
house made chicken apple sausage
lyonnaise potatoes, caramelized onions, rooftop herbs
chilled fruit juices (orange, cranberry)
starbucks coffees (regular and decaffeinated)
artisan tazo teas

*prices per person

**an additional labor fee of \$150 will be charged for buffets under 20 people

buffet breakfast action stations

bring the action of the kitchen into your event with one of these delicious stations

pancake station | 9

traditional buttermilk pancakes
lemon ricotta pancakes
toppings bar: blueberries, chocolate chips,
burton's maple syrup, berry compote,
local honey, organic agave nectar, whipped butter

french toast station | 10

traditional brioche
corn flake crusted
cinnamon raisin
toppings bar: burton's maple syrup, berry compote,
local honey, organic agave nectar, whipped butter

hash station | 12

mag mile hash: braised short rib, red bliss potatoes, spinach,
caramelized onions, smoked cheddar
gold coast hash: lump crab, sweet potato, leeks,
roasted peppers, mozzarella cheese
pilsen hash: pulled pork, Yukon gold, black beans,
pico de gallo, queso fresco, roasted jalapenos

cage free egg omelet station | 20

spinach, tomatoes, onion, asparagus, jalapeños
bell peppers, mushrooms, arugula, kale, olives
tomatillo and tomato salsas
ham, bacon, pork sausage, chicken sausage
cheddar, swiss, mozzarella, feta cheeses

compart thick cut "bacon" | 12

bourbon maple glaze pork belly carved to order
wisconsin cheddar grits

house-made sausage | 13

chef carved house made kielbasa/cheddarwurst
sausages
fresh baked cinnamon rolls

sweet and savory crepe station | 14

strawberry, mascarpone, sabayon sauce
prosciutto, gruyere, béchamel sauce
chicken tinga, queso fresco, fire roasted salsa

*prices per person

**minimum of 20 guests, attendant required for each action station, 175 per attendant

buffet breakfast enhancements

a selection of popular buffet add-ons to elevate your morning dining experience

individual greek yogurts, assorted flavors | 7

assortment of breakfast cereals and milks | 4

individual cottage cheese | 7

individual house made fresh fruit parfaits | 8

chicken apple or chicken fennel sausage | 8

house made black pepper-sage pork sausage | 8

crispy bacon | 8

wisconsin cheddar grits | 8

individual seasonal vegetable quiche | 8

individual quiche lorraine | 8

steel cut oatmeal bar with brown sugar, raisins, pecans, dried cherries, rooftop honey | 10

buttermilk pancakes, indiana maple syrup, berry compote, organic agave nectar, whipped butter | 9

french toast, indiana maple syrup, berry compote, organic agave nectar, whipped butter | 10

lox and bagel display (minimum 20 people), cold smoked salmon, plain and wheat bagels, whipped cream cheese, diced red onion, capers, egg, cornichons, lemon | 12

sliced cured meats with assorted cheeses | 10

hard boiled cage free eggs (per dozen), pickled vegetables, assorted local hot sauce bar | 72

freshly baked nutella filled croissants (per dozen) | 60

artisan bagels, assorted flavors (per dozen), butter, cream cheese | 60

breakfast sandwich (per dozen), english muffin, scrambled eggs, house canadian bacon, cheddar cheese | 108

breakfast burritos (per dozen), flour tortilla, scrambled eggs, black beans, queso fresco, salsa, cilantro crema | 108

egg white wrap (per dozen), fresh mozzarella, marinated tomatoes, basil on spinach tortilla | 108

chicago breakfast sandwich (per dozen), house made bacon, cage free eggs, local cheddar, brioche roll | 108

*prices per person, unless otherwise noted

specialty breaks

trail mix trio | 25

meetings imagined produce or purpose

morning mix – yogurt covered pretzels, banana chips, granola, dried cranberries, pistachios

gluten free mix – rice chex, gluten free pretzel, honey roasted peanuts, dehydrated blueberries, yogurt raisins

sweet & salty mix - pretzels, salted cashews, chocolate chips, peanut butter chips, granola, banana chips

cookies and milk | 25

assorted fresh baked cookies served warm

selection of farm fresh dairy milk (chocolate, whole milk, 2%, almond milk)

whole fresh fruit

chips and dip | 25

roasted garlic hummus, fire roasted salsa, black bean 7-layer dip, French onion dip

crispy pita chips, spiced tortilla chips, house potato chips, carrot and celery sticks

bee happy | 25

rooftop honey lemonade, mini honey crème brulee, rosemary-honey shortbread cookies, honey roasted nuts

pulled honey bbq chicken sliders, ice box pickles, on corn duster rolls

\$1 from every bee happy break will go to support children's miracle network and the ann & robert h. lurie children's hospital



*prices per person

specialty breaks

smoothie station | 16

healthy variation of seasonal fruits and vegetables
protein enriched options:
wild berry
kale-green apple
strawberry-banana
chocolate peanut butter-banana

dough loco | 25*

glazed, chocolate, cake, and jelly donuts
hot cider
flavored iced coffee

*enhancements:
donut wall display | 400 per display
infused coffee tower | 500

protein break | 27

house smoked chilled turkey
local cheddar
farm vegetables
hard boiled eggs, whole grain mustard
local apples and pears

superfoods | 25

pomegranate tonic smoothies
blueberry and dark chocolate bark
individual bags of root vegetable chips, kale chips, nuts

sweet and salty bar | 27

sweet and salty trail mix in individual bags
nutella-filled banana éclair drizzled with salted caramel
pimento cheese deviled eggs
white chocolate, berry, nut bark

tea spoons | 25

artisan tazo teas
tea sandwiches: cucumber and cream cheese on white, smoked salmon on pumpernickel, egg salad on wheat
chai tea cookies, seasonal scones with lemon curd and jam

*prices per person

specialty breaks

la fiesta | 25*

guacamole, crispy tortillas
fire roasted salsa
mini cuban sandwiches

*enhancement: mini coronas with lime | 5

mezze break | 29

marinated olives, feta cheese, warm greek cheese saganaki with flat bread, baba ghanoush, grilled pita bread
warm green garlic falafel with tzatziki, fresh and roasted vegetables

pub break | 29

bavarian pretzels brushed with butter, smoked gouda beer fondue dip
beer battered onion rings, hot sauce aioli, landjager smoked summer sausage
salt and vinegar chips, house pickled vegetables, local filbert's root beer and cream soda

mag mile snack bar | 20

pretzels, mixed nuts, house made potato chips, tortilla chips
french onion dip
salsa

*prices per person

specialty breaks

beverages per gallon

starbucks coffee (regular and decaffeinated) | 160

artisan tazo teas | 160

orange juice | 110

house made lemonade | 110

fruit punch | 110

revolution iced tea | 110

beverages individually priced

assorted chilled bottled juices | 8

milk (skim, 2%, whole, chocolate, soy, almond) | 5

assorted naked juices | 8

nostalgic soda | 8

power energy drinks | 8

assorted pepsi-cola regular and diet soft drinks | 7

assorted non pepsi-cola products | 8

non-sparkling mineral water | 7

sparkling mineral water | 7

bottled iced tea | 7

beverages per person – minimum 15 guests

coffee per person/per 30 minutes | 10

coffee, assorted pepsi-cola regular and diet soft drinks per person/per 30 minutes | 15

½ day package (max 4 hours) | 40

full day package (max 8 hours) | 80

** guarantee must be within 3% of attendee count

specialty breaks

a la carte snacks per dozen

house made pastries, breakfast breads, assorted muffins, whipped butter, house made jam | 60

cheddar or berry scones | 60

assorted bagels, assorted cream cheese | 60

chocolate-dipped coconut macaroons | 60

chocolate fudge brownies or blondies | 60

chef's selection of miniature pastries | 60

freshly baked cookies | 60

a la carte snacks individually priced

fresh whole fruit | 4

individual yogurt parfaits with honey almond granola | 6

granola bars | 5

energy bars | 6

house made granola bars | 8

assorted candy bars | 5

assorted haagen-dazs ice cream bars | 8

rooftop honey roasted peanuts, rosemary almonds, maple walnuts | 9

cold plated luncheons

all plated luncheons include iced tea, bread, house made soup or salad, selection of plated dessert

house made soup starter

choice of tomato basil, broccoli cheddar, potato leek, new england clam chowder, tortilla soup, french onion

grilled chicken caesar salad | 54

sweet gem lettuce, grilled marinated chicken breast, roasted roma tomatoes, crispy bread shards, shaved grana cheese, house made caesar dressing

kale and chicory chicken salad | 54

chicken breast, Roquefort cheese, kumquats, roast quince, roasted tomatoes, peppadew peppers focaccia bread shards, red wine vinaigrette

crab louie salad | 64

lump crab, bibb lettuce, cucumber, tomato, radish, asparagus, chopped egg, louie dressing

salad enhancements

grilled 4oz. hanger steak | 9

grilled 4oz. salmon | 7

grilled 4oz. shrimp | 9

grilled vegetable wrap | 52

grilled vegetables, roasted pepper hummus, mixed greens, cilantro-mint chutney, spinach tortilla

albacore tuna salad sandwich | 52

iceberg lettuce, tomato, frisee, herb focaccia

roasted turkey breast sandwich | 57

bacon, local tomato, iceberg lettuce, basil mayo, cranberry walnut bread

roasted beef sandwich | 57

chive-horseradish cheese, caramelized onions, butter lettuce, dijonnaise, pretzel roll

*prices per person

**all sandwiches include house made potato chips and pasta salad

CHICAGO MARRIOTT DOWNTOWN MAGNIFICENT MILE

540 North Michigan Avenue Chicago IL 60611 T. 312 836 0100

hot plated luncheons

all plated luncheons include iced tea, bread, house made soup or salad, selection of plated dessert

chef's seasonal soup choice of tomato basil, broccoli cheddar, potato leek, new england clam chowder, tortilla soup, french onion

spinach salad crispy chickpeas, bacon cracklings, goat's cheddar, heirloom tomatoes, raspberries, red onion, maple vinaigrette

cobb wedge iceberg wedge, bacon, roasted garden tomatoes, red onion, blue cheese crumbles, shaved egg, avocado, green goddess dressing

farmer's greens farmer's choice lettuce, goat cheese, fresh berries, poached pears, candied pecans, herb balsamic vinaigrette

caesar salad gem lettuce, shaved grana, roasted roma tomatoes, bread shards, house-made caesar dressing

entrée

roasted cauliflower steak | 60 herb quinoa, wilted seasonal greens, sesame crumble, vadouvan aioli

ricotta gnocchi | 60 local vegetables, salsa verde, shaved grana cheese, roasted pearl onions, basil oil

grilled chicken breast | 64 crispy fingerlings, sautéed greens, cherry tomatoes, parsley spiked jus

roasted chicken tandoori | 64 harissa and yogurt marinated chicken, chickpeas, roasted peppers and cauliflower, lime, yogurt sauce

pan seared atlantic salmon | 66 butternut squash risotto, crispy leeks, local kale and shitake mushroom sauté, tomato gastrique

miso glazed bass | 68 okinawan sweet potato smash, edamame and farro succotash, baby bok choy, miso butter sauce

grilled ny strip steak | 69 polenta cake, roasted broccolini, baby carrots, crispy leeks, horseradish demi

grilled filet of beef | 70 roasted fingerling potatoes, ratatouille, pickled mustard seeds, bordelaise

plated desserts

pumpkin tart cinnamon whipped cream, salted caramel, toasted pumpkin seeds

almond pear tart cranberry chutney, toasted almonds, vanilla bean whipped cream

olive oil cake mascarpone whipped cream, fig jam

chocolate cheesecake hazelnut whipped cream, caramelized hazelnuts, salted caramel

caramel apple bombe caramel mousse, apple compote, salted caramel, walnut dacquoise - gf

CHICAGO MARRIOTT DOWNTOWN MAGNIFICENT MILE

540 North Michigan Avenue Chicago IL 60611 T. 312 836 0100

buffet luncheons

grant park deli buffet | 69

chefs suggested soup pairing: rosemary chicken noodle soup
baby lettuce, apple, cranberry, spiced pepitas, creamy maple dressing
chicago chopped salad – iceberg and romaine lettuce, blue cheese, bacon, tomatoes, green onions, radicchio, simple vinaigrette
sweet coleslaw, parmesan potato salad, albacore tuna salad
butcher shop roasted meats: roasted turkey, brined corned beef, honey ham, sliced italian provolone, local cheddar cheese, swiss cheese
market fresh vegetable accompaniments: farm tomatoes, crisp lettuce, thinly sliced onions, artisan pickles
chipotle aioli, pesto aioli, artisan mustard, horseradish spread
house-made herb potato chips and bbq chips
artisan breads, petite rolls
cupcakes and cookie bars: vanilla cupcakes, chocolate cupcakes, apple bar, lemon bar
starbucks coffees (regular and decaffeinated) artisan tazo teas, iced tea

chefs suggested hot sandwich | 8

choose from pre-made:

bbq pulled pork, house made chipotle bbq sauce, crispy onions, brioche bun
black bean and quinoa burgers, tomato, smashed avocado, whole grain roll
breaded chicken cutlet, bacon, tomato aioli, sliced tomatoes, herb focaccia roll
hot beef and cheddar, caramelized onions, peppers, cheese sauce, italian roll

lincoln park sandwich buffet | 71

chefs suggested soup pairing: andouille, white bean and kale soup
arugula, frisee, bacon, blue cheese, radish, fine herbs, roasted shallot vinaigrette
quinoa tabbouleh, grapes, mint, parsley, endive, tomatoes
farmer's lettuce, radicchio, carrots, ricotta salata, puffed farro, rooftop honey vinaigrette
roasted beef sandwich with horseradish cheese, arugula, dijonnaise, pretzel roll
grilled chicken, kale pesto, oven dried tomatoes, soft mozzarella, onion roll
albacore tuna salad, celery, onions, pickles, frisee, herb focaccia
roasted vegetable wrap, mixed greens, red pepper hummus, evoo, spinach tortilla
local icebox pickles
house-made herb potato chips and bbq chips
oatmeal cream pies, red velvet whoopee pies, salted caramel brownies
starbucks coffees (regular and decaffeinated) artisan tazo teas, iced tea

chefs suggested hot sandwich | 8

hot pastrami, whole grain mustard, slaw, marble rye
turkey reuben, thousand island, swiss, rye bread
italian panini, salami, capicola, roasted peppers, provolone, tomato mayo, focaccia

*prices per person

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CHICAGO MARRIOTT DOWNTOWN MAGNIFICENT MILE

540 North Michigan Avenue Chicago IL 60611 T. 312 836 0100

buffet luncheons

asian flare | 77

chefs suggested soup pairing: chicken egg drop soup, crispy wontons, green onion sprout salad, tri colored peppers, snow peas, sesame cilantro vinaigrette
lo mein salad, cabbage, onion, peanut, ginger soy dressing
vegetable lumpia - fried spring rolls, chili sauce
szechuan glazed chicken stir-fry, pan fried noodles, shoyu glaze
basil gingered white fish, chard green beans, sweet miso sauce
pepper steak, black mushroom, bamboo shoots, spicy sauce, jade rice
hong-kong vegetables; a stir fry of bok choy, carrot, onion, pepper, mushrooms, chili, garlic, ginger
green tea crème brulee, coconut verrine with mango gelee, almond cookies
starbucks coffees (regular and decaffeinated) artisan tazo teas, iced tea

asian flare chefs suggested enhancements | 8

house made pork belly fried rice
assorted dumplings and shu mai, sweet chili sauce
shrimp wonton soup

taylor street italian buffet | 74

chefs suggested soup pairing: white bean and kale minestrone
radicchio salad, artichoke, cucumber, onion, tomato, italian herb vinaigrette
fresh mozzarella, mighty vine tomatoes, torn basil, balsamic drizzle
roasted herb chicken, creamy mushroom marsala sauce
sicilian baked market fish, cipollini, olives, parsley, white wine sauce
house made rotini pasta, sundried tomato, fennel, basil, garlic cream olive oil roasted smashed fingerling, rosemary and oregano
roasted cauliflower, chili flakes, fresh herbs, garlic
flourless espresso bites, mini cannoli, sabayon cream with fresh fruit
starbucks coffees (regular and decaffeinated) artisan tazo teas, iced tea

taylor street italian buffet chefs suggested enhancements | 8

house-made italian sausage, roasted peppers, grilled onions
hand rolled stromboli with spinach, garlic, ricotta, chili flakes
hand rolled stromboli with pepperoni, mozzarella cheese, marinara sauce

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540 North Michigan Avenue Chicago IL 60611 T. 312 836 0100

buffet luncheons

the pilsen mexican buffet | 74

chefs suggested soup pairing: traditional posole soup, tender pork, hominy, fragrant broth, shredded cabbage
south of the border caesar, romaine, manchego, achiote croutons, chipotle caesar dressing
black bean salad, tomatoes, fresh cilantro, radish, queso fresco, ancho chili orange dressing
taco selections: (choose 3 options)
ranchero chicken tacos / al pastor pork and pineapple / beer marinated steak tacos
achiote spiced shrimp / vegetarian tacos
spanish rice cooked with chunky tomatoes, vegetable broth, chopped onion
borracho ("drunk") beans
accompaniments to include: pico de gallo, fire roasted tomato salsa, tomatillo salsa, crema, guacamole,
cilantro, onion, lime wedges, shredded cheddar cheese, queso cotija, roasted jalapenos
coconut pudding (gf,df), spiced chocolate tart, mexican cookies
starbucks coffees (regular and decaffeinated) artisan taza teas, iced tea

additional taco selections | 5

the pilsen mexican buffet chefs suggested enhancements | 8

quesadillas - shredded cheese blend, lime crema and spiced salsas
albondigas soup, cilantro, tortilla chips
chicken enchiladas, corn tortillas, red chili sauce
hot tamales: pork, chicken and beef
whole pig "carnitas" (minimum 40 people – 30 pound pig) | 750

greek town buffet | 74

chefs suggested soup pairing: traditional avgolemono - chicken and lemon rice soup
mediterranean baba ghanoush, roasted garlic hummus, warm pitas, cucumbers, carrots, garden vegetables
dolmades: grape leaves stuffed with rice, tomato, onions, lemon
classic greek salad with cucumbers, tomatoes, feta, red onions, olives, red wine vinegar, extra virgin olive oil
chicken souvlaki, herb rice
tzatziki – cucumber yogurt sauce
traditional shaved lamb gyros, red onion, tomato, mini pita bread
roasted white fish, parsley, lemon, olive oil, green olives
greek fries: roasted potato wedges, lemon juice, oregano, topped with feta cheese
briami: roasted mixed vegetables, olive oil
baklava, lemon rosemary crumb cakes, almond cookies
starbucks coffees (regular and decaffeinated) artisan taza teas, iced tea

greek town buffet chefs suggested enhancements | 8

beef stifado – greek beef stew
kreatopita – lamb and pork pie, flaky puff pastry, rice, tomato
pastitsio – greek baked pasta, béchamel sauce, ground beef
moussaka – ground beef, sliced eggplant, rich béchamel

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buffet luncheons

mid-western american buffet | 74

chefs suggested soup pairing: garden vegetable minestrone soup, local grana cheese, house pasta
farmers salad: local lettuces, sweet cherry tomatoes, cucumbers, shaved onion, carrot, house ranch dressing
dijon sweet potato salad, green onions, celery, sour cream
roasted beet and spinach salad, shaved carrots, maple pecans, verjus vinaigrette
grilled butcher steak, caramelized onions and mushrooms, mag mile steak sauce
seared lake salmon, grilled winter squash, lemon herb olive oil
herb grilled chicken breast, hericot vert and fennel, garlic herb jus
herbed wild rice and mushroom pilaf
roasted broccolini
cherry cobbler, lemon berry parfait, chocolate meringue tart
starbucks coffees (regular and decaffeinated) artisan tazo teas, iced tea

mid-western american buffet chefs suggested enhancements | 8

sliced rosemary pork, black eyed pea relish
red wine braised short ribs, creamy cheddar grits
hot smoked salmon, cranberry bean ragout

vegan and gluten friendly buffet | 70

arabic salad, tomato, english cucumber, parsley, fresh lemon juice
quinoa tabbouleh salad, fresh parsley, extra virgin olive oil, squeezed lemon juice
curried cauliflower and chickpea stew, potato, English peas
butternut squash, kale and quinoa "lasagna"
grilled balsamic portabello "steaks"
yeung chow tofu fried rice
teriyaki glazed roasted brussel sprouts
pastry chef's selection vegan dessert

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hot plated dinner

all plated dinners include starter, dessert, coffee service

starters

chef's suggested soups

lobster bisque, sherry, lemongrass, lobster roe, radish salad
mushroom en croute, tarragon crème fraîche
creamy garlic soup, new potato, Kalamata olive
butternut squash bisque, nutmeg cream, toasted pepitas
farmer's tomato and roasted fennel bisque, bruschetta, pesto crouton, micro basil
moroccan cauliflower soup, carrots, apples and pistachio cream (vegan)

chef's house-made pasta starter

collaborate with the chef to create a seasonal pasta starter hand crafted just for your event.

burrata and acorn squash

frisee, red endive, dried cherries, goat cheese, spiced pumpkin seeds

grilled asparagus salad

arugula, red endive, grilled halloumi, chilled asparagus, honey, cardamom walnut vinaigrette

farmers greens

persian cucumbers, marinated tomato, french radish, black olive, bulgarian feta, pomegranate vinaigrette

classic caesar salad

gem lettuce, marinated roma tomatoes, kalamata olives, shaved grana, toasted baguette, house caesar dressing

crispy polenta cake

roasted local squash ragu, tomato jam, herb pesto

wild mushrooms

soft creamy risotto, chive oil, shaved parmesan reggiano

blue lump crab cake

lobster caper aioli, citrus segments

chefs curated family style enhancements | 8

citrus marinated olives with feta cheese
artisan bread service with local honey comb and sea salt butter
roof top garden pickled vegetables and local cheese display

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hot plated dinner

all plated dinners include starter, dessert, coffee service entrees

herb roasted chicken | 90

crispy polenta cake, cherry gastric, braised spinach, caramelized cipollini onions

moroccan chicken breast | 90

roasted baby carrots, cous cous, preserved lemon, olive sauce

cumin crusted salmon | 88

purple cauliflower, cilantro basmati rice, chermoula, lemon sauce

bronzed baked cod | 92

creamed carrot, braised rainbow chard, new potato, lime infused salsa

roasted atlantic striped bass | 90

savory cheddar grits, braised spinach and kohlrabi, corn and cherry succotash

cabernet braised short rib | 100

parsnip cream, crispy brussel sprouts, parmesan

grilled filet of beef | 120

8 oz filet, bacon jam, crème fraiche whipped potatoes, wilted kale, hericot vert, peppercorn demi

four cheese ravioli | 82

carrot top pistou, roasted carrots, basil crumbs, chile oil

celery root steak | 82

fregola sarda, shaved celery, tomato mustarda

eggplant involtini | 82

braised quinoa, vine ripened tomato sauce

chefs suggested duo enhancements for the dish:

lemon herb grilled jumbo prawns, citrus butter sauce | 12

griddled 4oz. salmon, green tomato chow chow | 10

north atlantic 4 oz. roasted lobster tail, drawn butter | 20

iron seared 4oz. sirloin steak, mag mile steak sauce | 15

grilled 4oz. filet mignon, béarnaise sauce | 20

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hot plated dinner

all plated dinners include starter, dessert, coffee service entrees

dessert

pumpkin tart

cinnamon whipped cream, salted caramel, toasted pumpkin seeds

almond pear tart

cranberry chutney, toasted almonds, vanilla bean whipped cream

olive oil cake

mascarpone whipped cream, fig jam

chocolate cheesecake

hazelnut whipped cream, caramelized hazelnuts, salted caramel

caramel apple bombe

caramel mousse, apple compote, salted caramel, walnut dacquoise - gf

buffet dinner

the logan square dinner buffet is a flexible option that allows you to choose from a selection of offerings to build your own custom buffet menu

logan square | 125

choose one soup

tomato, basil, fennel

kale and white bean minestrone

broccoli cheddar

choose three salads

frisee, arugula, farm beets, fennel, farmer's cheese, verjus vinaigrette

romaine lettuce, radish, carrots, pea tendrils, charred onion vinaigrette

cous cous cherry salad with rooftop mint, chiffonade swiss chard, cashews

classic caesar, shaved grana, bread shards, house-made dressing

classic cobb salad, bacon, blue cheese, tomato, hard boiled egg, green goddess dressing

choose three entrees

crispy buttermilk fried chicken, house pickled giardiniera

roasted herbed chicken breast, rooftop herb jus

seared atlantic salmon with black beluga lentils, farm spinach, citrus herb relish

idaho rainbow trout, saffron butter sauce herb-corn meal

dusted perch with lemon basil butter sauce

honey mustard glazed pork loin, black eyed pea salad

grilled strip steak, fire roasted corn, roasted cipollini onions, demi-glace

house-made orecchiette pasta, sundried tomato, fennel, basil cream

choose three sides

marble potatoes, sweet onions

wilted rainbow chard

charred broccolini

glazed carrots

brussel sprouts with bacon

roasted cauliflower with chili flakes

parmesan-herb risotto

winter squash ratatouille

chive crème fraiche whipped potatoes

dessert

vanilla cheesecake bites

coconut layer cake (gf)

chocolate hazelnut tarts

starbucks coffees (regular and decaffeinated) artisan tazo teas

*prices per person

**an additional labor fee of 150 will be charged for buffets under 20 people



CHICAGO MARRIOTT DOWNTOWN MAGNIFICENT MILE

540 North Michigan Avenue Chicago IL 60611 T. 312 836 0100

hors d'oeuvres

minimum order of 25 pieces / ordered in increments of 25 pieces only

cold hors d'oeuvres

\$8 per piece (minimum order of 25 pieces)

caprese skewer – tomato, mozzarella, basil, balsamic glaze
whipped beets and farmer's cheese, garden herb, canapé cone
smoked chicken apple salad, raisin pumpernickel crisp
black pepper goat cheese crostini, tomato jam
Spicy tuna, wasabi cream, sesame cone
vegetable spring roll, sweet chili sauce

\$9 per piece (minimum order of 25 pieces)

five spiced tuna, cucumber, shoyu
smoked salmon tartar, dill aioli, sweet potato chip
shrimp cocktail shooter
lump crab salad, scallion pancake, cilantro
avocado toast, prosciutto, pickled shallots, bread shard
foie gras mousse, pickled cranberry, savory cone
beef carpaccio, crispy capers, pumpernickel, pecorino
oyster on half shell

hot hors d'oeuvres

\$8 per piece (minimum order of 25 pieces)

hibachi chicken skewer, sweet soy, sesame seeds
smoked chicken empanada, chipotle aioli, cilantro
short rib and manchego empanada, queso crema
spiced chicken samosas, curry aioli
vegetable samosas, saffron aioli
warm onion tart, pickled mustard seeds, chervil
mac and cheese croquettes
shrimp shumai
tomato and feta phyllo, olive tapenade
pork pot sticker, scallion ponzu

\$9 per piece (minimum order of 25 pieces)

mini crab cakes, smoked paprika aioli
lamb meatball, harissa aioli
stone ground grit cake, shrimp, andouille sausage vinaigrette
pork belly bao, pickled vegetables, hoisin
bacon wrapped scallops, maple glaze
short rib and blue cheese, brandied cranberries, phyllo
shrimp casino bites
french onion soup boule
oyster rockefeller



reception displays

market style fruit display | 25

sliced fruit and berries
strawberry gazpacho shooters

hummus bar | 27

traditional hummus, roasted squash hummus, baba ghanoush
condiment bar: feta cheese, kalamata olives, cucumbers, tomatoes, onions, za'atar spice, toasted pumpkin seeds, lemon wedges, baby carrots
pita chips, soft warm pita bread

midwestern farmers table display | 27

baby carrots, roasted beets, radishes, citrus marinated olives, celery, cauliflower, broccoli, cucumbers, bell peppers, roasted garlic oil marinated mozzarella, honey cured olives, house made cheddarwurst
whole grain beer mustard, ranch and blue cheese dips, grilled artisan bread

great american cheese display | 29

farm fresh cheese from a selection of midwestern dairies
olive oil mixed marinated olives, pickled vegetables, pinot noir and strawberry jam,
artisan crackers and breads

charcuterie station | 35

sliced bresaola, salumi/salame, coppa
midwestern farmstead cheeses
house-made pickles, artisan mustards honeycomb, cured olives

*prices per person, for 1 hour of service. ¼ price per 30 minutes thereafter, not to exceed 2 hours.

**an additional labor fee of 150 will be charged for buffets under 20 people

reception action stations

slider station | 29

house ground beef patty, cheddar cheese, comeback sauce, ice box pickle, brioche bun
chipotle peach bbq pulled pork, crispy onions, pretzel slider bun
fried chicken, hot sauce aioli, pickle, corn duster bun
house made potato chips

house made pasta station | 35

orecchiette pasta, veal bolognese, shaved grana
tubetti pasta, bacon, cherry tomatoes, peas, sweet corn sauce
macaroni pasta, garlic, asparagus, stewed tomato sauce

mexican street taco station | 35

warm mini corn tortillas
beer chili braised beef, carnitas pork, marinated ranchero style chicken
toppings include fire roasted salsa, shredded cabbage, crema, cilantro, limes, onions, guacamole

little taste of chicago station | 39

italian beef, au jus, peppers, house made giardiniera, mini torpedo rolls
beer bratwurst, caramelized onions, whole grain mustard, brat buns
house made italian sausage, peppers, onions, tomato sauce, mini torpedo rolls
beef and chicken tamales

lakeshore station | 9 per piece

jumbo gulf shrimp
snow crab claws
seasonal oysters on the half shell
served on ice with lemon mignonette, mustard sauce, cocktail sauce, hot sauces

sushi station | 45

arrangement of sashimi, maki, and nigiri sushi rolls.
california, eel, salmon, shrimp, shrimp tempura, spicy tuna, tuna, yellowtail, whitefish.
Served with traditional accompaniments, pickled ginger, wasabi, soy sauce. Seaweed salad.

****optional sushi chef at \$400**

far east station | 38

steamed buns and assorted dim sum
vegetable fried rice
chicken pad thai, toasted peanuts
stir fry vegetables
fortune cookies

*prices per person, for 1 hour of service. ¼ price per 30 minutes thereafter, not to exceed 2 hours.

**station attendant required for all options (price based on 1 hour of service) \$200

reception desserts

sweets tables per person

choice of eight | 25

mini vanilla crème brulee spoon
chocolate & salted caramel tart
pastry chef's selection of mini cheesecake
sweet potato tart
caramel apple cake
classic cream puff
chocolate mousse cup
chocolate dipped strawberries
red velvet cake
maple panna cotta
pear almond tart, apricot glaze
pumpkin tart, cinnamon whipped cream

for parties under 50, a selection of 5 most popular pastry items will be chosen

*prices per person, for maximum of 2 hours

sweets per dozen

mini assorted house made pastries | 62
chocolate dipped strawberries | 62
mini seasonal cobblers | 62
mini crème brulee spoons | 62
choice of honey, vanilla, chocolate
tea and butter cookies | 62
choice of lemon madeleine, chai tea cookie, coconut macaroon
mini cheesecake selection | 62
choice of vanilla, chocolate, lemon berry
mousse cups in semi-sweet chocolate cups | 62
choice of tiramisu, raspberry, chocolate
mini cupcake selection | 62
choice of lemon, vanilla bean, red velvet
mini eclairs | 62
choice of pistachio mousse with fresh raspberries, banana mousse with chocolate drizzle

dessert stations per person

donut hole station | 22**

cinnamon sugar donuts, fill your own sauces - caramel, chocolate, vanilla custard

crepe station | 22**

caramelized bananas, caramel, nutella, strawberries, sweet mascarpone, apple compote, whipped cream

*price is per person, maximum 2 hours

**requires attendant for 200 fee

carving stations

pepper crusted beef tenderloin | 530 each

truffled artichokes, chipotle shallots, béarnaise sauce, sourdough rolls
serves 24 people

herb garlic roasted prime rib | 550 each

portobello and cipollini ragout, straight and creamed horseradish, cabernet sauvignon reduction
serves 30 people

herb roasted turkey | 500 each

butter milk mashed potatoes, orange and cranberry sauce, mustard seed aioli, giblet gravy, multigrain rolls
serves 35 people

slow roasted porchetta | 400 each

garlic herb stuffed, apple sage butter
serves 25 people

whole leg of lamb | 500 each

pickled cucumber, tzatziki, mint demi-glaze, mini pitas
serves 24 people

molasses glazed fresh ham | 400 each

pearl onions, braised maple apples, cayenne praline sauce, dinner rolls
serves 30 people

whole roasted pig | 750 each

cilantro, cabbage, avocado cream, pico de gallo, limes, mini corn tortillas
serves 40 people

*prices per piece, per item

beverage arrangements

premium well

smirnoff vodka, cruzan aged light rum, beefeater gin, courvoisier vs cognac, dewar's white label scotch
jim beam white label bourbon, canadian club blended whiskey, jose cuervo tradicional silver tequila

top shelf

grey goose vodka, bacardi superior rum, captain morgan original spiced rum, jack daniels whiskey, bombay
sapphire gin, crown royal whiskey, hennessy privilege vsop cognac, johnnie walker black label scotch, knob
creek bourbon, patron silver tequila

domestic beer

bud light, miller light, sam adams boston lager

imported and specialty beer

blue moon belgian white, corona extra, metropolitan krankshaft, revolution seasonal offering,
truly spiked seltzer

non-alcoholic beer

o'doul's

house wine choices

red & white varietal

package bar

premium well

one hour | 26 two hours | 36 three hours | 47 four hours | 58

cocktails | 14
martini/manhattan | 16
cordials | 16
imported beer | 11
domestic/non-alcoholic beer | 10
craft beer 11
house wine/by the glass | 12
sodas | 7
mineral water | 7

top shelf

one hour | 29 two hours | 39 three hours | 50 four hours | 61

cocktails | 15
martini/manhattan | 17
cordials | 17
imported beer | 11
domestic/non-alcoholic beer | 10
craft beer 11
house wine/by the glass | 15
sodas | 7
mineral water | 7

beer and wine

one hour | 25 two hours | 35 three hours | 45 four hours | 55

*bartender fee | 200

**based on consumption

***for cash bar details see your event manager

wine & champagne

dry sparkling

lamarca prosecco, extra dry | 52
mumm napa, brut, "prestige, chefs de caves" napa valley | 64
albert bichot, cremant de Bourgogne, rose | 70
moet & chandon, brut, imperial, epernay, napa valley | 140

white wine

sweet white/blush

magnolia grove by chateau st. jean, rose, california | 46
chateau st. michelle, riesling, columbia valley | 46

dry light intensity white

magnolia grove by chateau st. jean, pinot grigio, california | 46
casa smith "ViNO" pinot grigio, ancient lakes | 49
sea pearl, sauvignon blanc | 52

dry medium intensity white

magnolia grove by chateau st. jean, chardonnay, california | 46
albert bichot montagny 1er cru, chardonnay | 98
meursault clos du chateau, chardonnay | 98

dry full intensity white

j. lohr estates "riverstone", chardonnay, napa valley | 62
sonoma cutrer russian river ranches chardonnay, sonoma | 64

red wine

dry medium intensity red

line 39, pinot noir, california | 52
louis jadot, santenay, pinot noir | 95
marsannay rouge, pinot noir | 98
ramey, pinot noir, california | 135

dry full intensity red

magnolia grove by chateau st. jean, merlot, california | 46
magnolia grove by chateau st. jean, cabernet sauvignon, california | 46
avalon, cabernet sauvignon, napa valley | 52
prisoner, red blend, california | 130
silver oak, cabernet sauvignon, california | 150

*price per bottle